

## **Gourmet menu and tasting of Gulfi wines by the glass**

*The best products from the iblean land and its surrounding sea*

A journey guided by our chef through the best dishes of the day

Appetizer

Starter

First course

Second course

Dessert

Delicacies of our pastry-cook

Euro 75'00 all inclusive



## “Tradition and territory menu”

Wild mustard pie  
with cream of “Ragusano D.O.P” (local cheese made with cow’s milk)  
and twice-dried sausage

Ravioli (dumplings) stuffed with baked ricotta  
and served with a meatless ragout sauce and poor man’s cheese

Stuffed pork chop  
(a light version of Chiaramonte’s gastronomical treasure)

“Cannolo” (pastry roll) as I say...

**Euro 40’00 excluding wine and drinks**

Cover charge 3 euro



**“ The menu composed by you “**  
*A selection of the season’s most successful dishes*

Yellow pumpkin soup with petals of crispy cuttlefish  
and toasted Avola almonds

Broken black pasta cooked as a risotto  
with buffalo cheese and sea urchin pulp

Dried salted cod cooked with scented Gulfi extra-virgin olive oil  
and served with puree of “Pascià” chickpeas

Chilled citrus fruit cream cake with yoghurt  
and thinly crushed dry fruit

**Euro 50’00 excluding wines and drinks**



## “ The day’s suggestions ”

*The day’s suggestions based on what is available on the market  
and on what the surrounding nature has on offer*

An ever-changing 3-course offer...

Starter

First course

Dessert

**Euro 30’00 excluding wines and drinks**

Cover charge 3 euro



## “The alternative...”

### *To begin with*

Fish filet of the day dry-marinated with fennel and oranges	12.00
Sesame-roasted octopus with chickpea pure flavoured with wild fennel	12.00
“Agostino” black pork cold cuts with home made preserved vegetables and Sicilian crackers	12.00
Iblean pork rack smoked with almond shells and served with salad	10.00

### **First for passion!**

Sicilian rice with wild fennel pesto, mullet ragout and oven-roasted pine nuts	14.00
Pasta and beans, Locanda Gulfi style	12.00
Simply spaghetti...	12.00
“Cavati” (small dumplings) of Russello (ancient Sicilian wheat variety) flour with pork sauce as they used to be	12.00



### Second to no one

Mediterranean fish scallop with cherry tomatoes sauce, capers and basil	18.00
Grilled local donkey with shallots, artichokes and potatoes	18.00
Boiled meat...	
Between past and present but always in respect of tradition	18.00

